



VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G. EXTRA DRY

Grape variety: 100% Glera

Production area: Farra di Soligo (Treviso) hills
at an average altitude of 150 - 250 m above sea level.

Trellising system: Sylvoz, double arched cane

Yield: Max. 135 hundred kilograms/Ha

Vintage: hand picking, usually from September 15th to 30th.

Vinification: soft pressing of the grapes. Static decantation of the must at a low temperature. Temperature-controlled slow fermentation (17-19°C / 63-66°F) with selected yeasts. Aging in stainless steel tanks until the sparkling process takes.

Second fermentation: Charmat methode: slow refermentation in temperature controlled (16-17°C / 60-62°F) stainless steel pressure tanks. Cold tartaric stabilisation at -4°C (-25°F) and pre-bottling filtration. The complete process takes at least 30 days.

Alcohol content: 11.50% vol.

Sugar content: 16 grams/litre

Pressure: 5 bar

Description:

Colour: light straw yellow with fine and a persistent perlage.

Bouquet: elegant and fruity with scents of apple, pear and white flowers.

Taste: lively and balanced with pleasant finish

Food pairings: Excellent as aperitif to enjoy at any time and for toasting the important things of life! Ideal with appetizers and dishes based on fish.

Serving temperature: 4-6°C (39-42°F)